



VARIETIES

Pinot Noir 100%

ANALYTICAL DATA

ALCOHOL LEVEL: 11,5% vol.

ACIDITY: 7,5 g/l tartaric

acid pH: 3,05



PET-NAT PINOT NOIR 2024

ESPIELLS

PET-NAT PINOT NOIR: *A sparkling wine elaborated according to the Ancestral method. It seeks to maintain the typicity and expressiveness of the primary aromas of Pinot Noir. Minimum intervention, without filtering or clarification. May present natural precipitations in the bottle.*

VITICULTURE

For this cava we select the best Pinot Noir vineyards in Can Prats, in Sant Llorenç d'Hortons, in Espiells. Of these 2 hectares we obtain the grapes that will give wines with the optimum level of maturity and acidity.

Year of planting: 1990.

Moderately deep soils, carbonated, with predominant textures franc-silty, well structured, porous, and with frequent activity of wildlife. They are very suitable soils for the viticultural use that allow to express fully the varietal character of the vines.

HARVEST 2024

The 2024 harvest began in early August, thanks to milder weather conditions. After three years of drought, this year was slightly rainier than the previous one, especially in the spring, which favored the vegetative development of the vineyard.

The accumulated rainfall allowed for better soil hydration and a production that could have been considered more balanced. However, the presence of the green mosquito affected grape development in some areas, resulting in a final production similar to that of 2023. Soil and water management remained a challenge and was key to maintaining balance in the vineyard.

Despite these challenges, the overall grape quality has been good, with wines expected to be vibrant and expressive, offering great freshness and strong aging potential, faithfully reflecting the character of our region.

VINIFICATION IN THE CELLAR

Hand-picked in boxes. Quick entry to the cellar using gravity-flow. Very gentle pressing at low pressure with a short peculiar maceration, and an extraction of free-run juice of 45-50%, which represents the most elegant and subtle fraction of juice. Fermentation in small tanks at a controlled temperature. We make the bottling and finish the fermentation in the bottle. Once finished we do the aging with the lees during 12 months.

TASTING NOTES

Fresh sparkling wine of great vivacity. Bright pale pink color. It has a delicate nose with notes of red fruit that reminds to green strawberry and delicate notes of toasted notes. It has a marked varietal character with primary Pinot Noir aromas. It stands out for its high creaminess, a lively acidity, a well integrated carbonic and a very elegant palate.



CAN LLOPART DE LES ALZINES,
Espiells, Sant Sadurní d'Anoia,
Costers de l'Anoia, Alt Penedès, Barcelona.
www.vinselcep.com

